



Clemson Sandhill Farmers Market

A Sandhill Farmers Market Staple

The Sandhill Farmers Market has certainly been more than spoiled over the last several years thanks to the faithful volunteer service of our outstanding music maestro, Keith Tracy.



Whether it's your favorite sporting venue, family gathering, restaurant or house of worship; each locale has a unique, familiar and often comforting auditory presence. Those distinctive sounds complete the surroundings and it just doesn't seem right when they are missing.

I hope you all get the chance to stop by and see Keith these last two weeks. If so, please take a moment to let him know how much you appreciate his gracious addition to your market experience. It is not easy to grind it out each week, facing the wind, cold, heat and sometimes the rain. Keith makes it seem effortless and we are most grateful. Keith is available for private parties and corporate events. The music he plays each week at the market is only a portion of his impressive repertoire. You can contact Keith via email by [clicking here](mailto:keith@keithtracylivemusic.com). Thank you Keith. www.keithtracylivemusic.com

November Schedule

Keith Tracy	3
Keith Tracy	10
Keith Tracy	17
Last Market	24



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Holiday Market

We are exploring having a Holiday Market in December. The decision will be made once we can gauge the interest of our vendors and our loyal customers. If we proceed, this market would also be open to some of the more non traditional vendors that are not with us during the season.

Stay tuned to our newsletter as we explore this possibility. In the mean time, please take advantage of our two remaining markets, November 17 and 24. You may want to consider placing special order with our vendors for any of those must have items for your Thanksgiving table.



Market Flash

Stan Perry
Clemson Sandhill REC
900 Clemson Road
PO Box 23205
Columbia, SC 29224

Phone: 803.699-3187
Email: shrec@clemson.edu

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The Ultimate Charleston Shrimp and Grits

Truth be known I am a big fan of [Garden and Gun](#) magazine. Their offices are in Charleston and they feature articles on life in the South. With their permission, we on occasion provide links to recipes or articles of interest.

You can purchase both fresh shrimp and grits at the Sandhill Farmers Market so here is a recipe from *Garden and Gun* that you might want to try. The recipe itself is from The [Lee Brothers, Charleston Kitchen](#). Charleston is a much sought after vacation destination, and is extremely popular with culinary enthusiasts. [Here is the link to their recipe for this popular dish.](#)

Support Your Local Farmers Markets

While we hope to see you every Tuesday afternoon during the season there are other Farmers Markets in the area which need your support.

You will find many of our vendors at these fine markets as well.

Wednesday: [Blythewood Market](#)

Thursday: [Lake Carolina](#)

Saturday: [Kershaw Market](#)

Saturday: [Soda City Market](#)

November 10th Market Photos



The Sandhill Farmers Market... where fun, food, and community come together.

Home and Garden Tips

Christmas Tree Safety Tips

We all enjoy the pleasant fragrance and genuine beauty of a live Christmas tree. The following tips can help you get the maximum enjoyment from your live Christmas tree.

Choosing a Precut Tree

Grasp a branch between your thumb and forefinger and pull toward you. Very few needles will come off if the tree is fresh. Next, take a few needles and bend them. If they spring back, the tree is fresh. Now, bump the trunk of the tree on the ground. If green needles fall off the tree, it is not fresh. You can expect a few brown needles to fall from the tree. Choose another tree if many brown needles fall off.

The length of time a tree has been cut affects tree freshness. Trees that have dropped to below a 75 percent foliar moisture content will continue to dry out even when placed in water. Select trees that have been cut for a short period of time.



Choosing a Field-grown Tree

Trees still connected to their roots will be fresh and full of water. Select a tree that will fit your stand. Then gently shake the tree to see if any green needles fall. After that, break a few needles and check for fragrance. Pines and Leyland cypress will stay fresh longer than other trees. Cedars and cultivars of Arizona cypress stay fresh for a shorter period of time.... Read the entire article from Clemson's Home and Garden Information Center by [clicking here](#).

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Turkey Time

Deep Fried Turkey

Yes, the South is famous for frying almost anything. We would probably deep fry bread... wait, we do, that's a hushpuppy.

Anyway, frying turkeys has become extremely popular over the last several years as both palates and insurance companies can attest.

[Here is a recipe from the Food Network with step by step](#)

[directions.](#)

Make sure to check out the cook's note about how to measure the amount of oil you will need. Bon Appetit.



See how many of these ingredients you can find at the Sandhill Farmers Market!

Our Market Supporters: [AgSouth Farm Credit](#), [Columbia NE Kiwanis](#), [Spring Valley Rotary Club](#),

Listing of 2015 Farmers Market Vendors

The Sandhill Farmers Market is fortunate to have the participation of so many quality vendors. Their selections run the gamut from fresh produce, fruits, seafood, wood crafts, fabric crafts, baked good, plants, shrubbery, natural personal care products, prepared foods and more. Some vendors are with us for the entire 30 week season, some for half of the season and others on a week to week basis. Following you will find a listing of the hard working entrepreneurs waiting to greet you. All of those in ***bold italics*** have links built in. Please note that not all vendors are able to participate in every market.

Name
<i><u>Asya's Organic Farms</u></i>
Isom's Delights
<i><u>The Peanut Man</u></i>
<i><u>The Crescent Olive</u></i>
<i><u>Mercer House Estate Winery</u></i>
Junior Chefs
AAA Greenthumb
Martin Farms Produce
<i><u>Erbe</u></i>
Paparazzi Jewelry
<i><u>The Belgian Waffle Truck</u></i>
Bee My Honey
<i><u>Chill Out Pops</u></i>
Lexington Shades of Green
Penny's Quilts and Gifts
<i><u>Lane Specialty Gardens</u></i>
<i><u>Sunny Cedars Farm</u></i>
CSD Enterprises
The Veggie Patch
It's My Sister's Fault
<i><u>January Remington</u></i>

Name
<i><u>Southern Sky Yoga</u></i>
<i><u>Leesville Aquaponics</u></i>
<i><u>Trail Ridge Farm and Dairy</u></i>
Ms. Zessie's Specialties
<i><u>Jamerry Nails</u></i>
<i><u>Palmetto Polar Snow</u></i>
<i><u>Doswell Farm</u></i>
<i><u>Chi Design</u></i>
<i><u>Livingston Farms</u></i>
Ashley's
<i><u>Old McCaskill's Farm</u></i>
The Bird Man
<i><u>Nanna's Naturals</u></i>
Conyer's Farms of Kingstree
<i><u>Company of OHS</u></i>
<i><u>The Shrimp Guy</u></i>
<i><u>Boutique Poulet</u></i>
Bradham Farms
<i><u>Palletdepo</u></i>
<i><u>The Creative Cat</u></i>
Cakes and More by Angela



<i><u>Congaree Milling</u></i>	<i><u>McCurley Farms</u></i>
Shortcake, LLC	<i><u>Penny's Naturals</u></i>

Each week we talk with perspective vendors interested in participating at the Sandhill Farmers Market. If you would like to become a vendor please visit our [market page](#) and view the vendor information along with the vendor application found in the right hand navigation pane.

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